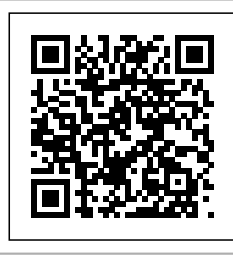


Chilaquiles with Salsa Verde



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

For the Salsa Verde:

- 6 Tomatillos, peeled and washed
- 1 Small Yellow Onion, peeled and roughly chopped
- 4 Cloves of Garlic, peeled
- 1 or 2 Jalapenos
- Handful of Cilantro
- 1 Tbsp of Chicken Bouillon
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Additional Ingredients:

- Corn Tortillas, 1 average 3 per person
- Eggs
- Vegetable Oil
- Red Onion, very thinly sliced and soaked in the juice of 2 limes
- Cotija Cheese
- Cilantro

1) Add the tomatillos, onion, garlic and jalapeno to a saucepan with some water, bring to a boil and let them simmer for 10 minutes.

2) Drain the tomatillo mixture, add to a food processor or blender, add the cilantro and chicken bouillon, pulse or blend until chunky smooth (don't puree it!!) set aside.

3) Add some vegetable oil to a large skillet, in batches, cook the tortillas until golden and crispy on both sides, drain on a paper towel lined plate (season each bath with a pinch of salt) and set aside.

4) Remove all the oil from the skillet, add the salsa, keep it on low heat while you fry some eggs in a separate skillet, once the eggs are about ready, add the chips to the salsa, cook for a couple minutes or until the tortillas have soaked up the sauce and softened a bit.

5) Serve the saucy tortillas with a fried egg, the lime soaked onions, cotija and extra cilantro.

